

Black & Blue Seafood Chophouse

First Course

Flash-Fried Thai Calamari

Scallions / Cilantro / Peanuts / Sweet Red Chile

Asparagus Flat Bread

Caramelized Shallots / Fresh Mozzarella / Gouda / Asparagus Salad / Hazelnuts

Crock of Onion Soup

Sweet Onions / Buttery Croutons / Broiled Cheeses

Caesar Spears

Romaine Lettuce / Croûtons / Aged Parmesan Cheese / Caesar Dressing.

Shaved Apple Salad

Mesclun Greens / Tomatoes / Toasted Almonds / Crumbled Bleu Cheese / Champagne Vinaigrette

Second Course

Orecchiette Pasta

Broccoli Rabe / Crumbled Sausage / Garlic-White Wine Sauce

Twin Pork Chops

Glazed Carrots / Grilled Apples / Roasted Shallot Demi Glace

Petite Filet

Whipped Potatoes / Tempura Asparagus / Demi Glace

Butternut Squash Ravioli

Sage Brown Butter / Dried Cranberries

Cornflake Crusted Chicken

Whole Grain Mustard Risotto / Roasted Peppers / Shaved Fennel / Arugula / Natural Jus

Lobster Crusted Atlantic Salmon

Crushed Fingerling Potatoes / Wilted Baby Spinach / Truffle Butter Sauce

Third Course

Coconut Cake

Caramel Apple Torte

New York Style Cheesecake

Molten Lava Cake